

ROAST SIRLOIN WITH SAUCE PÉRIGORD

PAIRED WITH 2015 CABERNET SAUVIGNON SLIDE MOUNTAIN | YIELDS 6 SERVINGS

CANA'S

INGREDIENTS

For the sauce:

- 1 tbsp Butter
- 1 Shallot, finely chopped
- 1 cup Madeira Wine
- 1 cup Beef Stock, reduced
- 1 tbsp Black Truffle Powder
(use actual truffle, if possible)
- Salt and Pepper to taste

For the meat:

- 1 Top Sirloin, 4-6 pounds
- 2 tbsp Olive Oil
- Salt and freshly ground Black Pepper

METHOD

1. Preheat the oven to 425°F.
2. Rub the olive oil over the beef, and season generously with salt and pepper. Place in a roasting pan and roast until the exterior is seared, approximately 10 minutes.
3. Reduce the heat to 300°F until a meat thermometer inserted into the thickness part of the roast reads 125-135°F for rare to medium rare, or up to 140°F, for medium, about 30-40 minutes. Be careful not to cook your roast above 140°F, as it will become dry.
4. Remove from the oven, cover with foil and allow to rest for about 20-30 minutes to allow the juices to redistribute and 'carryover cooking' to occur.
5. While the beef roasts, melt the butter in a medium saucepan over medium heat. Add the shallot and saute until softened and lightly golden, about 4 minutes. Add the Madeira and simmer until it is almost completely reduced.
6. Add the stock and simmer until the sauce reduces and thickens slightly, about 20-30 minutes longer.
7. Remove from the heat, and add the truffle powder and season with salt and pepper to taste. Be sure to taste the sauce.
8. Once the beef has rested, slice the it into thick ½ - 1-inch pieces. Arrange the slices on a plate and drizzle the warm sauce over the beef and serve.